

**APPLICATION OF A NEW METHOD THE D. M. R. FOR THE PRODUCTION
OF TRADITIONAL WINE SPECIALITIES IN BADACSONY**

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TRADICIONÁLIS BORKÜLÖNLEGESSÉGEK KÉSZÍTÉSÉRE
BADACSONYBAN**

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In the last years, the demand for the wine specialities with neutral remainder sugar increased. The produce of the wine of this type involves big production risk. This risk with a special production technology solution, the so-called D.M.R. method according to our expectations can be decreased. In years of 2004-2006, the method was tried in Badacsony on the Olasz rizling, Szürkebarát and Kéknyelű varieties. On the pointed parcels 5 treatments were applied. During the trial-harvest the quality and quantity parameters of the must was determined. Wines was produced from the must with microvinification, and the analytical parameters of the wines were determined. On the basis of the results we can establish, that the different varieties react upon the treatments in similar way, but in different degree. The quantity of the crop to the effect of D.M.R, treatment decreased. From the quality parameters of the must, the sugar and acid content generally increased depending on the length of the treatment. The quality parameters of the wines – mainly the their acid and sugar content – were turned well. Wines from the D.M.R. treated grapes get higher scores, and according to the opinion of the experts, they were fuller and richer in ripen grape tastes.

Kulcsszavak: szőlőtermesztés, D.M.R. másodlagos érlelés